



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

GE MARQUETTE MEDICAL SYSTEMS, INC.
LE BISTRO
8200 W TOWER AV
MILWAUKEE, WI

4/12/2012

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation | Correct By |
|-------------|--|------------|
| 3-501.16 | Potentially hazardous food items on the salad bar are at 45-46F. Tuna salad on the cook line is at 66F. Cooked chicken on the prep line is at 46-48F. Potentially hazardous food must be held cold at 41 degrees or below. | 4/19/2012 |

Notes:

On 4/12/2012, I served these orders upon GE MARQUETTE MEDICAL SYSTEMS, INC. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature